

# À La Carte

A CELEBRATION OF SPRING

CORNISH SQUID | *pea, lomo ibérico, lemon balm* 28

LES LANDES WHITE ASPARAGUS | *whelks, finger lime, white kombu, pike roe, tapioca* 32

KYLE OF LOCHALSH SCALLOP | *tandoori spices, carrot, citrus, coriander* 38

ACQUERELLO RICE | *cime di rapa, Piedmont hazelnut, barbecued lemon, Ardi gasna* 28

"DAURIKUS" CAVIAR | *red sea bream, celtuce, burnt cream, timut pepper* 94

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NEWLYN JOHN DORY | *turnip, kaffir lime, "bagna càuda"* 48

LAUNCESTON LAMB | *violet artichoke, Pantelleria capers, fermented sballot, wild garlic* 64

LAKE DISTRICT BEEF | *green and yellow beans, Dorset wasabi, barley miso* 74

BEETROOT WELLINGTON | *savoury, stichelton, Barolo* 38

"FEUILLETÉ" | *green asparagus, veal sweetbread, blue lobster, morel (for two guests)* 120

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FINE SEASONAL CHEESES 35

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LOT-ET-GARONNE STRAWBERRY | *buffalo mozzarella, hibiscus* 26

PERUVIAN CHOCOLATE | *chai, crème fraîche* 26

SIGNATURE BABA | *cherry, sweet woodruff* 36

The "À La Carte" menu is available from Tuesday to Saturday for lunch only, excluding bank holidays.

All prices are inclusive of VAT at the prevailing rate. A discretionary service charge of 15% will be added to your bill.

Please notify us in advance of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. Kindly note that menus are highly seasonal and therefore subject to change due to ingredients supply